




MENU



A menu based on our holistic and permaculture project. A homemade menu, made with love.
Local and organic products, mostly from our farm.



APPETIZER


Appetizer surprise of the day   

STARTERS

Ajoblanco cream with grapes cubes and smoked sardine 


(optional without sardine)  

Cauliflower soup from the garden with poached egg, truffle and sesame oil  

(optional without egg) 


Potato omelette with rosemary made with eggs from our chickens  




Homemade gnocchis with the chef's grandmother's sauce 


(optional with vegan mushroom sauce) 

MAIN COURSE

Seitan *bikini* with vegan *sobrasada*, Balda cheese from our valley and caramelized onion 

(optional with vegan cheese) 



Maitake mushrooms from Montseny in a nest of potato purée and onion   

Deboned Can Buch lamb with a rich meat juice gravy in a potato nest 



Veal cheek cooked with sweet potato puree and juniper powder 



Cod with fish velouté sauce 


HOMEMADE DESSERTS


Vegan carrot cake with cashew frosting and lemon  

Seasonal fruit salad with chia seeds and coconut yoghurt   

Homemade 4 cheese cheesecake with artisan caramel sauce  

Homemade lavender ice-cream with Trias biscuit and white chocolate  

Hazelnut praline coulant with vanilla ice-cream and mandarin jam from Can Buch 

(optional vegan dark chocolate coulant) 

Price per person 38 € VAT included

Includes homemade bread and appetizer of the day

Includes fresh filtered water

(Does not include alcoholic drinks or coffee)

VEGAN 

VEGETERIAN 

SUITABLE FOR CELIAC 

Half menu with starter 24€ VAT incl. - Half menu with main course 28€ VAT incl.